

L'Avenir Far & Near Sauvignon Blanc 2013

Appearance: A clear, crisp very pale gold

Nose: Intense tropical aromas of guava and pineapple with just a hint of lemongrass

Palate: A refreshing acidity and elegant tropical fruit chased by refreshing acidity that lingers on the palate.

Full of fresh tropical flavours of pineapple and guava, with notes of ripe summer melon and a subtle grassy note. A very natural, refreshing acidity.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : L'Avenir Vineyards

winemaker : Tinus Els

wine of origin :

analysis : alc : 13.5 % vol rs : 1.3 g/l pH : 3.2 ta : 5.5 g/l

type : White **body :** Full **taste :** Fruity

pack : Bottle **size :** 750ml **closure :** Screwcap

in the vineyard : Three different blocks of select clones have been positioned on the highest slopes of the farm. This elevated placement allows the vines to benefit from the cool sea-breezes that drift from the False Bay coast towards Stellenbosch. In addition, the ridge of decomposed granite and shale - from which the soil is derived - provides an ideal environment for Sauvignon Blanc to develop its unique character.

about the harvest: Harvest date: February 2013

in the cellar : Yeast: Selected strains of *Saccharomyces cerevisiae* (CKS 102, Vin 13)

Fermentation: Cold fermentation (14°C) in stainless steel tanks for 14 - 18 days

Maceration: None

Malolactic fermentation: None

Maturation: No oak maturation

Fining: PVPP and casein fining performed judiciously for optimal clarification and to enhance freshness of the wine

Vintage: An earlier ripening period allowed grape maturation to occur gradually and in harmony with sugar accumulation. This allows for increased flavour intensity at lower fermentable sugar levels.

